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Garden with Good Taste



The Fosters

Laurel Hill Herb Farm

Falls Village

Connecticut

Price 10 Cents

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If you wish to get a head start by sowing seeds, of annual and tender perennial herbs, indoors, ask for the sheet of special instructions called HERB SEEDS IN SPHAGNUM to be included with your order. This is a reprint from the AMERICAN HERB GROWER MAGAZINE which gives full information on a wonderful new medium in which to plant seeds to reduce damping off and drying out.

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THE FOSTERS
LAUREL HILL HERB FARM
FALLS VILLAGE CONNECTICUT

Garden with Good Taste

Every gardener wishes to harvest the greatest quantity and quality of vegetables and flowers, possible, from a small piece of ground, with the least amount of work, possible. At the same time you will go to any lengths to achieve greater beauty in your garden and the planting of your home grounds.

Even if your garden fulfills both of these requirements, you will find many new varieties in this catalogue, of aromatic and savoury plants, which will enhance the appearance, food value and enjoyment of your garden, with a minimum of effort on your part, by the mere presence of their foliage, flavor and fragrance. Here are ten good reasons why these herbs will greatly increase your gardening and gustatory pleasure—

Sweet herbs such as Basil, Savory, Thyme and Sage are among the most healthful sources of seasoning. More digestible than spices, they add much food value as well as flavor to cookery. Parsley, for instance, is one of the richest plant sources of vitamins A and C.

Herbs do not depend on their flowers alone for their charm. The tones of grey and green in the leaves make the garden look lush and attractive all through the growing season and far into the winter.

Since the greater part of their beauty lies in the subtle coloring and divergent foliage patterns, a planting of herbs gives a quick effect and a feeling of permanence in the garden early in the first season.

For flower arrangements and fragrant bouquets, the silver and blue-green leaves and small blossoms are unexcelled in decorative and keeping qualities.

So much flavor is contained in the leaves and seeds of the culinary herbs that enough seasonings for summer salads and a surplus to dry for winter, can be grown in a small patch by the kitchen door or a few rows in the flower or vegetable garden.

Free of insect pests, herbs actually help to keep bugs away from the garden by their masking odors.

All the romance and tradition of gardening history, as well as the origins of medicinal drugs, are connected with these most ancient of plants.

A wide variety of gifts, such as sachets, tea bags, herb-flavored vinegars and preserves, can be made from the plants in your herb garden, for anniversary and holiday giving.

New greens and savory leaves for salads can be gathered from the herb garden long after frost. Many of the plants remain ever-green all winter.

Herbs are among the easiest plants to grow because they require no special fertilizers or watering and many live for years without exhausting the soil!

PLANTS OF SPECIAL MERIT

LEMON BASIL

Lemon Basil is a new introduction which has proved its worth as the earliest flowering and most fragrant of the Basils. The intriguing mixture of lemon, with the true warm spiciness of Basil, in its flavor and scent suggests the many uses for the leaves in cooking. It has an affinity for tomato juice, particularly, where a little lemon juice is commonly added for zest. You will want to try Lemon Basil, to have it on hand, for summer salads, fish sauces, and vegetables, at the time when citrus fruits are expensive and scarce.

BRIGHT EYES

Clary Sage, *Salvia sclarea*, called 'clear eyes' or 'bright eyes', because the seeds were once used in an eye wash, also might have derived its name from the wide-awake look of the wide-spread, two-lipped corolla. Words cannot do justice to the beauty of this biennial with multiflorous spikes of shining, clear, blue and white blossoms, interspersed with rose-tinted, heart-shaped floral bracts. For the background in the perennial border, Clary's aromatic, three foot tall, flowering stems, ideal for cutting for bouquets, are an unusual source of color and fragrance from June through September.

SALAD BURNET

Who wouldn't love a cucumber-flavored herb which is ready for picking for salad, two months before the cucumbers in the garden have flowered? Salad Burnet has the added grace of bright rosettes of picoted-edged leaves which are almost ever-green. One of the fastest growing perennials, Salad Burnet makes a fine border plant, because, if it is not allowed to flower, it does not exceed ten inches in height. How right was the old writer who said, "The salad is neither good nor fair, if Burnet is not there!"

CHERVIL

French chefs have a penchant for this delicate lacy-leaved herb similar in appearance and garnishing favor to Parsley. The faintly Tarragon-like flavor of the leaves suggests that Chervil, *Anthriscus cerefolium* is the best answer to those who cannot

grow or get French Tarragon. Chervil needs partial shade to flourish. It thrives in rich soil full of humus—like good compost. Our seed of Chervil is carefully stored to preserve the vigor, which is found only in such freshly gathered and packaged seed.

FENNEL FLOWER

The curiously curved, coal black seeds of Fennel Flower, *Nigella sativus*, have a use and taste similar to poppy seeds. They are delicious when sprinkled over rolls, coffee cakes and cookies before baking. An easy annual with pretty blue flowers, Fennel Flower deserves a place among the flowers or annual herbs.

BLUE FOR BEES

Gardeners will love Hyssop for the same reason the honey bees do—it blooms constantly and showily from July until November if not allowed to go to seed. The well-filled spikes of bright flowers may be deep blue, pink or white, but seldom exceed two feet in height. This regularity of size plus the dark green leaves, which can be kept clipped like boxwood, make hardy perennial, *Hyssopus officinalis*, one of the thriftiest of edging plants. The pungent scent of this herb is a positive discouragement to insect pests and the shelter of the almost evergreen clumps is attractive to birds in winter. Hyssop usually blooms the first summer from spring-sown seeds.

LAVENDER

"I'm sorry for the people who sell sweet Lavender", because no one will buy it once they have grown their own. The clean

fragrance of the leaves and flowers of this most traditional and decorative garden plant needs no description, but a few words on its culture would not be amiss. Most people fail with Lavender, *Lavandula vera*, because it will not grow from old seed.

This year we were particularly fortunate in getting a good crop of Lavender seed, which because it was hand selected from the best plants, and carefully cleaned without bruising the grains, will give you the best possible germination from fresh seed.

SUMMER SUNLIGHT

The bright yellow panicles of Golden Woad bring the glow of summer sunlight to the flower garden in May. At a time when the spring colors are predominately blue, the yellow plumes of Golden Woad, *Isatis tinctoria*, make a glorious contrast in the background of the flower garden. Seeds may be planted now or in midsummer for beautiful blooms the following spring, for this four-foot-tall, glaucous-leaved biennial.

SWEET WORMWOOD

To call this sweet scented herb Chinese Fragrant Fern would better describe the appearance and value of it. It is a paradox in a family of predominantly bitter and grey-leaved perennial plants to find this *Artemesia annua*, with smooth, bright green leaves of a most pleasant fragrance. In bouquets and flower arrangements, the ferny foliage gives graceful softness, and it may be dried to give its sweet odor to pot-pourri and sachets.

OF THE KITCHEN GARDEN

"Though your Garden for flowers doth in a sort peculiarly challenge to it selfe a profit, and exquisite forme to the eyes, yet you may not altogether neglect this, where your herbs for the pot do grow. And therefore, some here make comely borders with herbs aforesaid."

The Country Housewife's Garden. 1637

In the olden days the vegetable patch was surrounded by a wide border bed of perennial herbs and simples which added to its beauty and were not disturbed by annual turning over of the soil. Most of the seasoning plants like the same full sun, good loam and adequate drainage needed by other vegetables and flowers. Even six to a dozen of the following herbs will give a wide variety of flavors for adding to summer meals, fresh, and for drying for winter: Angelica, Anise, Basils, Borage, Caraway, Chervil, Chives, Coriander, Dill, Fennel, Fennel Flower, Leek, Lovage, Sweet and Wild Marjoram, Parsley, Sage, Summer Savory, Sesame, French Sorrel, and French and English Thyme.

A GARDEN OF SWEET SCENTS

A garden designed for fragrance, should include the following aromatic plants: Ambrosia, Anise-Hyssop, Wild Bergamot, Lemon Balm, Basil, Chamomile, Catnip, Sweet Cicely, Hyssop, Lavender, Marjoram, Mignonette, Mint, Nepeta, Perilla, Rosemary, Rue, Spotted Monarda, Tansy, Thyme, Sweet Wormwood and Woad.



A well-planned Knot Garden in Elizabethan style at the Stockbridge, Mass. home of Mrs. Bernard Hoffmann.

A SEED LIST
OF
AROMATIC AND SAVOURY PLANTS
FOR
EVERY GARDEN

AMBROSIA—

Chenopodium botrys. 15c pkt.

A delightful annual with feathery golden-green plumes which grace a flower arrangement and help to keep the water sweet in vases. Scatter the seeds on top of the soil in any sunny spot in the flower or herb garden. 18 in. Sun.

ANGELICA—

Angelica Archangelica. 25c pkt.

Stately biennial with succulent hollow stems which are candied for frostings and confectionery. The huge, segmented basal leaves, also richly aromatic, make a stunning background for the wild or shady garden. Club-shaped umbels of white flowers appear on six foot tall stalks the second or third year.

NATIVE ANGELICA—

Angelica atropurpurea. 25c pkt.

A native variety with purplish stems which is of easier culture. Plants often remain perennial even if allowed to bloom. White flowers and slightly smaller leaves are similar to above. 5 ft. Shade.

ANISE—*Pimpinella anisum.* 15c pkt.

Grown for the sweet, grey seeds used in hot breads, cookies and soothing drinks. The slight plants are attractive when covered with lacy white umbels of flowers in July. 18 in. Sun.

ANISE-HYSSOP—

Agastache anethiodora. 20c pkt.

For a late season, true blue color in the perennial border, Anise-Hyssop deserves wider popularity. It is beloved by herb gardeners and bee keepers for its long season of bloom, hardiness and good source of honey. 3 ft. Sun or part shade.

LEMON BALM—

Melissa officinalis. 25c pkt.

Delicious lemon-scented foliage which keeps its fresh green look all summer. Lemon Balm is a favorite for its ease of propagation by divisions once a clump is started, as well as for its use in iced beverages, and fruit cups. 2½ ft. Sun or part shade.

SWEET BASIL—

Ocimum basilicum. 10c pkt.

Versatile Basil is as welcome in the parlor bouquet as it is indispensable in the kitchen bouquet and salad bowl. All the aroma and warmth of the sun-drenched herb garden seems to be embodied in the flavor and scent of this lovely, bright green annual with small white flowers. 2½ ft. Sun.

BUSH BASIL—

Ocimum minimum. 25c pkt.

Dwarf variety of Basil with sweet clove-like flavor, tiny leaves and bushy habit. Good edging annual which needs no trimming to look neat. 12 in. Sun.

CURLY BASIL 15c pkt.

Leaves much larger than Sweet Basil and wrinkled like lettuce leaves. Stronger flavor and more leaf for drying purposes. 2½ ft. Sun.

LEMON BASIL 25c pkt.

Queen of all the Basils, Lemon Basil is richly fruit-flavored and lemon-scented. Blooms earlier; leaves may be used in salad, tomato juice, fruit cups and vegetables instead of a little lemon juice. Fun to grow your own lemon flavors and have graceful annual plants for the flower and herb garden as well. 2½ ft. Sun.

PURPLE BASIL 15c pkt.

Deep purple-leaved form with a similar flavor and uses of Sweet Basil.

SACRED BASIL—

Ocimum sanctum. 15c pkt.

Strong scented annual. Leaves dried for sachets and potpourris. Considered a Holy plant in India where it is grown in the temples. 2 ft. Sun.

MIXED BASIL PACKET 15c pkt.

Delightful mixture of seed of each of the six Basils described above.

PURPLE BUSH BASIL 25c pkt.

Dwarf form of Basil with deep purple leaves and pinkish flowers. 12 in. Sun.

BEEFSTEAK PLANT—See PERILLA

BENE—See SESAME

LAVENDER BERGAMOT—

Monarda fistulosa. 15c pkt.

Lovely as a drift of purple haze when covered with showy lavender flowers. Aromatic leaves were used in Colonial days for tea. A valuable perennial addition to the border or herb garden. Easy to grow from seed, but not spreading like Bee Balm. 3 ft. Sun or part shade.

BORAGE—*Borago officinalis.* 15c pkt.

"I Borage, bring thee courage!"—Who would not feel a rise in spirits upon looking at the star-shaped, heavenly blue flowers nodding in glistening racemes above the amusing hairy foilage. Easiest of annuals, attractive in the garden and handsome as table centerpiece. Blue flower petals are an artistic addition to fruit and tomato salad. 3 ft. Sun.

SALAD BURNET—

Sanguisorba minor. 15c pkt.

Lovely perennial rosettes of bright green leaves of real cucumber flavor. Good edging herb for vegetable garden or paths. 12 in. Sun.

CARAWAY—*Carum carvi.* 10c pkt.

You have never tasted Caraway seeds until you have grown your own! Plant the seeds like carrots, enjoy the lush green foliage the first year as a garden ornament. The next spring you will marvel as the plants become three feet tall, bearing the loveliest white umbels, followed by the good brown seeds. 3 ft. Sun or part shade.

CATNIP—*Nepeta cataria.* 15c pkt.

Velvety heart-shaped leaves of peculiar scent which is strongly attractive to cats. However—"If you sow it the cats don't know it, but if you set it (buy plants) the cats will get it." 2½ ft. Sun or shade.

CELANDINE—

Cheladonium majus. 15c pkt.

Called Rapid Celandine for the way it spreads by leaps and bounds, this old medicinal herb has yellow flowers. 3 ft. Sun or shade.

CHAMOMILE—

Anthemis Arvensis 20c pkt.

An annual Chamomile with daisy-like flowers adorning the pretty emerald clumps all summer. Self sows to make an evergreen patch in the garden which can be trimmed for winter decorations. Used like Roman Chamomile, of which no seed is available this year. 18 in. Sun.

GERMAN CHAMOMILE—

Matricaria chamomilla. 25c pkt.

Not truly of the Chamomile family but used similarly, this annual has bright green, thread-like leaves and white petaled flowers. 18 in. Sun.

CHERVIL—

Anthriscus cerefolium. 25c pkt.

Lacy-leaved, Parsley-like salad herb of exquisite flavor. Needs shading in midsummer. Sow seed lightly on top of the ground in rich soil or compost. 18 in. Shade.

CHIVES—

Allium schoenoprasum. 15c pkt.

Hardy perennial source of delicate onion flavor which is in the bright green, grass-like leaves. The blossoms are lovely enough to enhance the flower garden in May. Good for cutting for lavender and silver flower arrangements. 18 in. Sun.

SIBERIAN CHIVES— 25c pkt.

A large-leaved, showier-blossomed variety with generous purple pompoms, taller than the pungent leaves.

SWEET CICELY—

Myrrhis odorata. 25c pkt.

A spring beauty which does not fade with summer's heat. Lovely white blossoms light up the shady or wild garden in May and the large clumps of soft, heavily-perfumed, fern-like leaves look lush until the snow falls. Foliage may be dried to substitute for Tarragon or Chervil in winter salads. 2½ ft. Shade.

CORIANDER—

Coriandrum sativum. 10c pkt.

Early flowered annual with umbels of delicate pink flowers. Leaves have a peculiar odor but the brown seeds are the source of the pleasant spicy flavor used in making cookies, gingerbread and rolls. 2 ft. Sun.

CORN SALAD—

Valerianella olitoria. 25c pkt.

Known as "Mache" and "Feld Salat" on the Continent, Corn Salad is too little known to American gardeners. It is a delightful salad green which is ready for picking in six to eight weeks from seed and may be sown in the fall for a source of salad greens far into the winter. 12 in. Sun.

GARDEN CRESS—

Lepidum sativum. 15c pkt.

Spicy little "Pepper Grass" used like Watercress in salads but can be grown in any garden. Matures quickly and should be eaten when young. 18 in. Sun.

UPLAND CRESS—*Barbarea verna.* 15c pkt.

Hardy biennial sometimes called Winter Cress. Plants live over the winter and make the earliest of greens in the spring. 18 in. Sun.

DILL—*Anethum graveolens.* 10c pkt

Rapidly maturing annual with tender leaves of the same sour-sweet flavor as the seeds. Whole heads are used to flavor Dill pickles. Easier to grow than the cucumbers. Leaves ready to pick for seasoning in six weeks. 4 ft. Sun.

ELECAMPANE—

Inula belenium. 25c pkt.

Legendary herb with large yellow dandelion-like flowers, good for the garden background. Roots once had wide medicinal usage. Perennial, tolerant of wet or dry conditions. 4 ft. Sun or shade.

ENGLISH LAVENDER—See LAVENDER

FENNEL FLOWER—

Nigella sativus. 25c pkt.

Trim plant with slight leaves and delicate blue flowers. An annual grown in quantity for its savory black seeds which may be substituted for Poppy seeds. Blue flowers are decorative for the annual garden. 18 in. Sun.

COPPER FENNEL—

Foeniculum vulgare. 25c pkt.

Beautiful form of perennial Sweet Fennel with graceful bronzed foliage of the same sweet, anise-like flavor and uses in sauces and salads. Intriguing addition to the garden which has unusual value for bouquets. 4 ft. Sun.

FLORENCE FENNEL—

Foeniculum v., dulce. 10c pkt.

Enlarged basal stems are eaten like celery in salad or cooked for a tasty vegetable. Quick to mature, Finocchio may be sown again in July for a late season crop. 3 ft. Sun.

FLAT-LEAVED PARSLEY—

See ITALIAN PARSLEY

FLAX—*Linum usitatissimum.* 15c pkt.

Grow your own fresh Flax seed. One of our customers, an artist, makes his own own linseed oil from home-grown seeds. Easy annual. ripening seeds early in summer. Rich soil, moist and sunny location. 3 ft.

BLUE FLAX—*Linum perenne.* 20c pkt.

Seeds are used similarly to annual Flax but these perennial plants are beautiful garden flowers. Pale blue blossoms open fresh each day above lithe, graceful foliage, all through the summer. 2½ ft. Sun.

GOLDEN MARGUERITE—

Anthemis tinctoria. 25c pkt.

Aromatic-leaved perennial of the Chamomile family with larger, showier heads of golden ray-flowers up to two inches across. A bright spot of color for the herb garden keeping its blooms for several months. 3 ft. Sun.

GOOD KING HENRY—

Chenopodium bonus-henricus. 25c pkt.

Perennial pot herb of the Spinach family with arrow-shaped leaves that make very good cooked greens if cut when young. Interesting for the herb garden because it was named for King Henry who had a great appetite for it. Low, slightly sprawling habit, not unattractive. 18 in. Sun.

HOREHOUND—

Marrubium vulgare. 15c pkt.

Who would think of cough remedies when he looks at the fascinating, grey, wrinkled leaves of this hardy perennial? Not until you taste the bitter, hot and dry leaves can you reconcile such a utilitarian purpose with such an elegant looking plant. The almost evergreen foliage can be cut even in December for long-lasting bouquets and miniature Christmas wreaths.

HORSEMINT—

See SPOTTED MONARDA

BLUE HYSSOP—

Hyssopus officinalis. 15c pkt.

One of the most satisfactory blue perennial flowers lasting from June until November in bloom if seed heads are cut off. Thrifty plants with dark green leaves which can be sheared to make a small hedge. 2 ft. Sun or part shade.

PINK HYSSOP 15c pkt.

The same narrow pungent leaves on erect shrubby plants but the flowers are a lovely pale pink.

WHITE HYSSOP 25c pkt.

A border of pink, blue and white flowered Hyssop makes a charming two foot edging for the flower or herb garden. This variety has all the fine attributes of Pink and Blue Hyssop but the blossom spikes are pure white.

MIXED HYSSOP PACKET 15c pkt.

A generous mixture of three colors of Hyssop above for making a Hyssop hedge. Seed may be sown in garden and transplanted. Often blooms the first year.

JERUSALEM OAK—See AMBROSIA

LAMB'S EARS—*Stachys lanata*. 25c pkt.

Makes a low spreading mat-like perennial plant with frosty looking, woolly leaves which are tongue-shaped. The fat, flannelly, flower stalks with small purple blossoms in whorls about them are interesting accents for a purple and silver arrangement, in silver bowl, with foliage of Purple Basil and Roman Wormwood. 18 in. Sun.

LAVENDER—*Lavandula vera*. 25c pkt.

Evergreen, shrubby, grey-leaved perennial herb with leaves and lavender flowers of the familiar sweet clean scent. A hardy strain which has been hand-selected for the best, viable seed. 18 in. Sun.

LEEK—*Allium porrum*. 10c pkt.

One of the most delicately-flavored members of the onion family with bulbous white stalks that can be used as a mild seasoning or cooked, whole, to serve like asparagus. Perennial plants keep over the winter which may be pulled either the last thing in the fall or first thing in the spring. 2-3 ft. Sun.

LOVAGE—

Levisticum officinale. 25c pkt.

The true celery flavor in the leaves and stalks of this perennial herb, which needs none of the fussy culture of celery, makes it a *must* for every vegetable or herb garden. The lush green clumps make a good background for shorter plants against a wall or fence where they may have partial shade. Leaves can be dried for an excellent savory for meats, salads and soups. 4 ft. Part shade.

MOUNTAIN MINT—

Pycnanthemum pilosum. 25c pkt.

A native aromatic plant which is under investigation as a commercial crop for the production of medicinal oils. The small white flowers in flat cymes and light green leaves have a strong mint-like fragrance. 3 ft. Sun.

SWEET MARJORAM—

Marjorana hortensis. 15c pkt.

Choice culinary herb with velvety, pungent leaves used in a wide variety of dishes from eggs to spaghetti. Tiny white flowers are borne in curious, knotted, hop-like clusters. Must be treated as an annual in the north, but seeds can be sown on top of well-prepared soil and merely firmed in with a flat board. 12 in. Sun.

WILD MARJORAM—

Origanum vulgare. 10c pkt.

Very hardy Marjoram with taller stalks of attractive pink flowers which are good for cutting. An excellent border plant or subject for a slope where the dense mat of spreading roots is needed. Whole heads of blossoms can be dried for seasoning like Oregano, which is a tender form of the same plant, native to Mexico and Spain. 3 ft. Sun or part shade.

MIGNONETTE—*Reseda odorata.* 20c pkt.

Old fashioned favorite annual for the garden of sweet scents. The small rosy flowers are intensely perfumed. 1½ ft. Sun or part shade.

NEPETA—*Nepeta mussini.* 25c pkt.

A good perennial edging plant with dainty, mint-scented leaves and clear blue flowers in spring and fall. Thrives in sun or shade. It is sometimes called Catmint for its aromatic nature which is similar to Catnip and Mint. 10 in. Sun or shade.

CURLY PARSLEY—

Petroselinum crispum. 10c pkt.

The mossy, curled emerald green Parsley which thrives in sun or part shade. Leaves are used for flavoring and garnishing and plants make excellent edging and accent material. 2 ft. Sun or part shade.

ITALIAN PARSLEY—

Petroselinum latifolium. 10c pkt.

Larger leaves of better flavor and more food value. This biennial herb has been discovered to be three times as rich in Vitamin C, on a weight for weight basis, as oranges! One of the best green sources of Vitamins A and B, and iron. Can be picked in the garden in December but dries well, keeping its color and vitamin content.

PERILLA—

Perilla frutescens crispa 15c pkt.

Curious mahogany-colored leaves, much crisped and valued for ornament and cutting. Distinctive annual for accent in the garden and lovely for bouquets. 3 ft. Sun.

ROQUETTE—*Eruca sativa.* 15c pkt.

Young leaves ready for salad, like cress, in about four weeks. Can be replanted in the fall for late season greens. An annual which becomes too bitter for salad when the plants are large. 2½ ft. Sun.

ROSEMARY—

Rosmarinus officinalis. 25c pkt.

"For remembrance"—because of its lingering perfume, its pungent flavor welcome in multitude of dishes, and its rich associations in literature and legend, Rosemary is the choicest of our herbs. Slow-growing from seed, but long-lived—outdoors in summer and in the window garden in winter—to make a beautiful house plant. The narrow, dark green, decurved leaves and pyramidal shrubby growth make the plant resemble a living Christmas tree. In early spring it is lighted up with pale blue blossoms. Will grow into a small shrub, as tall as conditions and size of pot permits. 4-5 ft. Sun.

RUE—*Ruta graveolens*. 25c pkt.

Ancient, perennial medicinal and strewing herb with strong scent and delightfully pattered blue-green foliage. The four-petaled, yellow flowers are followed by curious curved seed capsules which remain hard when dried and can be gilded for decorating wreaths, like sprays of golden bells. 3 ft. Sun.

SAFFLOWER—

Carthamus tinctorius. 15c pkt.

You can grow your own substitute for Saffron in any sunny place. An annual which matures quickly, Safflower produces many thistle-like heads from which the yellow petals are gathered for drying to color rice and sauces. 4 ft. Sun.

SAGE—*Salvia officinalis*. 10c pkt.

Shrubby, perennial with persistent, grey, pebbled leaves of an inimitable flavor. The showy blue flowers appear in May and even after their petals have fallen, the colored sepals give a lovely effect to the garden scene. A most satisfactory plant from the standpoint of beauty and usefulness, reliably hardy and undemanding of soil and care. 2½ ft. Sun.

CLARY SAGE—*Salvia sclarea*. 25c pkt.

Strikingly handsome biennial with clear blue and white blossoms set off by rose-tinted, heart-shaped floral bracts. The flowering period lasts more than two months if seed heads are cut back. Fragrant blossom spikes are fascinating in flower arrangements. Clary belongs in every flower garden, as well as herb patch, for background interest. 4 ft. Sun.

SUMMER SAVORY—

Satureja hortensis. 10c pkt.

The name of this annual herb well describes its enticing flavor. It has such an affinity for string beans that it has been called "bean herb or bohnenkraut." Graceful slim plants are a lovely sight when scattered with tiny pinkish blossoms. The whole stem turns a rosy bronze late in the summer. 18 in. Sun.

WINTER SAVORY—

Satureja montana. 25c pkt.

Evergreen perennial variety with stiffer, woody foliage and small pinkish white blossoms. Makes an attractive miniature shrub for the border of the herb garden or crevices in the rock garden. Slow and a little difficult to start from seed but a good seasoning plant for the winter as leaves can be found even under the snow for cooking. 18 in. Sun.

SESAME—*Sesamum indicum.* 20c pkt.

Exotic looking annual with pinkish white blossoms resembling Foxglove. The ripe seeds are thrown out of the furry-grooved capsules when they "Open Sesame." Delicious for flavoring cookies and hot breads.

Sesame Seed Cookies

2 cups brown sugar

2 cups Sesame seed

$\frac{3}{4}$ cup melted shortening

$\frac{3}{4}$ cup flour

1 egg

3 tablespoons hot water

Pinch of salt

Cook the Sesame seed in water for a few minutes. Combine with shortening and sugar; add the well beaten egg, Sesame seeds and water. Add the flour and salt. Drop on a baking sheet and cook in a moderate oven about ten minutes.

Plant at least two packets of seed in rich, sunny location for enough Sesame to use for baking as above.

SPOTTED MONARDA—

Monarda punctata. 25c pkt.

Late flowering perennial with enticing yellow blossoms, delicately spotted with purple, arranged in whorls like Bee Balm, with large variegated floral bracts as pretty as the flowers. A very worthwhile mint-scented plant for the flower garden because it gives long lasting blooms—good for cutting—in September and October when most other flowers are through. It is also a source of thymol used in medicine. 3 ft. Sun or part shade.

FRENCH SORREL—

Rumex scutatus.

15c pkt.

Soup and salad herb of delightful slightly acid flavor. Bright green arrow-shaped leaves are at their best in early spring and fall. Makes a good green for cooking with spinach or swiss chard, using one part Sorrel leaves to two parts other greens. The tart flavor is most welcome where a little lemon juice or vinegar is needed to pick up the taste of other greens. A report in the NUTRITIONAL OBSERVATORY, April 1947, suggests that recent nutritional discoveries imply that greens containing oxalic acid as Sorrel, spinach, etc., hitherto supposed to be eaten only in small amounts, may in fact be of some value in protecting the teeth against erosion by acids present in soft drinks, citrus fruits and other foods. 3 ft. Sun or part shade.

SKIRRET—*Sium sisarum.*

25c pkt.

Perennial pot herb once used as a vegetable like parsnips. The glossy leaves and white flowers in delicate umbels late in the summer are pretty enough for any flower garden. 3 ft. Sun or part shade.

ENGLISH THYME—

Thymus vulgaris.

15c pkt.

Erect, shrubby little evergreen with broad, fragrant leaves about one half inch long, which are used in cooking. Always attractive in the garden for edging a bed or planting between stones. Likes full sun, good drainage and sandy soil. 10 in. Sun.

FRENCH THYME—

Thymus v. fragrantissimus. 25c pkt.

Narrower, grey leaves, pink flowers in May and more delectable aroma and flavor than English thyme. The plants are less hardy, being subject to rotting if foliage remains damp for any length of time. 10 in. Sun.

TANSY—*Tanacetum vulgare.* 15c pkt.

Lovely pungent, much fringed flat leaves, topped by golden yellow button flowers from August to October. Perennial of great beauty where there is plenty of room for the spreading roots. Excellent greens and flowers for cutting. 4 ft. Sun or part shade.

TULSI BASIL—See SACRED BASIL

GOLDEN WOAD—

Isatis tinctoria. 20c pkt.

Once an important item of commerce in the Old World as a source of blue dye before the discovery of Indigo, Golden Woad is now highly regarded for its full panicles of yellow flowers which brighten the spring garden. 4 ft. Sun.

SWEET WORMWOOD—

Artemesia annua. 25c pkt.

The annual Wormwood with intensely sweet fragrance in the leaves and flowers. Makes a feathery background for annual flowers in the garden and in bouquets. 4 ft. Sun.

WOODWORM—

Artemesia absinthium. 25c pkt.

Bitter but showy perennial with finely divided, silver leaves. Handsome addition to the flower garden for its argenteal foliage rather than the small yellow blossoms. An ingredient in rubbing lotions and Absinthe. 3 ft. Sun or part shade.

A DIFFERENCE IN SEED

Numerous letters have come to us, over the years, stating that our seeds are definitely better. Typical of these is the following quotation from a letter from Mrs. G. G. Rogers, Ascutney, Vermont:

"I have wanted to write to you ever since last summer to tell you that the herb seed

I bought from you was wonderful. I have been raising herbs for eight or nine years and have very good luck. I have bought my seeds from - - - - and several New York stores. Being a cautious soul, I did the same last summer but added a long row of yours at the same time. Yours were the first ones up—and the best—so I want your price list for this year as soon as it is ready.”

There are good reasons why you can grow more and better plants with these seeds. They are not handled roughly, in harvesting or cleaning, to break the tender seed coat. They are gathered at their prime of ripeness, even though this means, in some cases, hand-picking of individual seed heads daily over a period of two months. After this careful harvesting they are dried and then rubbed out of the heads, frequently by hand to avoid damage to the individual grains. Then they are screened to remove all foreign material, and by an air separation, sorted to discard occasional light or unripe seeds.

They are then carefully bagged and stored at the right temperature and moisture conditions for the after-ripening period until packaging time. Then as a final check—each lot is tested for germination and, only those which come up to our high standards, are packaged and mailed to you. Thus we know that there are reasons why our seeds are definitely better. Compare them yourself. They cost no more and frequently less than those which have not received the individual attention of Herb specialists!

WHO COULD ASK FOR ANYTHING MORE?

The following excerpt from a letter received this past summer explains why we have decided to discontinue the mixed herb seed packet of other years.

"I purchased an assorted package of your herb seed at the New York Flower Show last spring. The seeds were most satisfactory and germinated almost 100%. I do have a complaint, however, there were so many unfamiliar herbs included in the packet, I didn't know how to use them." Mrs. H. Muntz, Augusta, Michigan. This could never have hapened if she had a copy of "It Is Easy to Grow Herbs" with illustrations for easy identification and recipes for using the herbs.

* * *

IT IS EASY TO GROW HERBS

BUNNY AND PHIL FOSTER

Revised and enlarged edition of the popular handbook which describes more than fifty valuable herbs with much information on their culture. Tells how to dry the surplus crop for winter, gives many original recipes for cooking and canning with herbs. "Herb Teas" and "Gifts from the Garden" contain ideas for greater enjoyment of the herb garden. Illustrated for easy identification of the plants from the seedling stage. Fifty cents postpaid from The Fosters, Falls Village, Conn.

THE AMERICAN HERB GROWER

MAGAZINE

A unique garden magazine devoted to the culture, uses, lore and legends of herbs. Illustrated articles by eminent horticultural writers such as Rosetta E. Clarkson and Helen M. Fox, in each issue. Published every other month, THE AMERICAN HERB GROWER, brings you such timeless features as "Cooking with an Accent", devoted to the important role of herbs in every cuisine; famous Herb Gardens all over the country; news of Herb Societies and garden groups; plus descriptions and photographs of herb plants. The technical editor, a research bio-chemist, keeps readers abreast of developments in scientific and nutritional discoveries about edible plants. All this heretofore unpublished material, without any advertising, makes the AMERICAN HERB GROWER a valuable reference work as well as a guide to greater gardening pleasure.

A subscription of \$2.00 per year includes these FREE SERVICES—Identification of plants; recommendation of plant and seed sources; advice on club programs and garden problems; personal attention to all letters and inquiries. Started in April 1947, The American Herb Grower, has become recognized as the only regular publication for specialist and amateur growers and users of herbs. Single copies 35 cents each. Back copies to August-September 1947 available.

BOOKS FOR HERB GARDENERS

The Book of Herb Cookery	
<i>Irene B. Hoffmann</i>	3.00
Edible Wild Plants of the U. S.	
<i>Oliver P. Medsger</i>	3.50
Gardening for Good Eating	
<i>Helen M. Fox</i>	2.50
Geraniums, Pelargoniums for Win-	
dows and Gardens— <i>H. V. P. Wilson</i>	2.75
Green Enchantment	
<i>Rosetta E. Clarkson</i>	3.00
Herbs, How to Grow Them and How	
to Use Them— <i>H. N. Webster</i> ...	2.50
Herbs, Their Culture and Uses	
<i>Rosetta E. Clarkson</i>	2.75
Herbs for the Kitchen	
<i>Irma Goodrich Mazza</i>	2.50
The Herbarist— <i>Annual of Herb</i>	
<i>Society of America</i>	1.00
Hortus Second	
<i>L. H. Bailey</i>	5.00
It Is Easy To Grow Herbs	
<i>B. & P. Foster</i>50
Magic Gardens	
<i>Rosetta E. Clarkson</i>	3.50
Magic In Herbs	
<i>Leonie de Sounin</i>	2.50
Our Flowering World	
<i>Rutherford Platt</i>	6.00
Secrets of New England Cooking	
<i>Ella S. Bowles & D. S. Towle</i>	2.75
Sour Cream Cookery	
<i>Barbara Brown</i>	2.00
This Green World	
<i>Rutherford Platt</i>	5.00